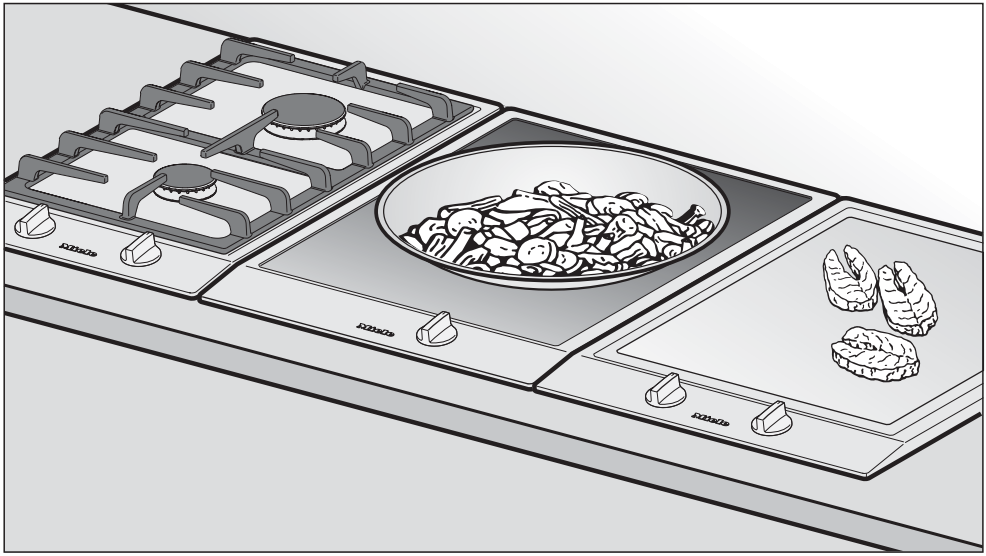
Miele

Operating and installation instructions



Ceramic hobs
CS 1112
CS 1122
CS 1134

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 138 350

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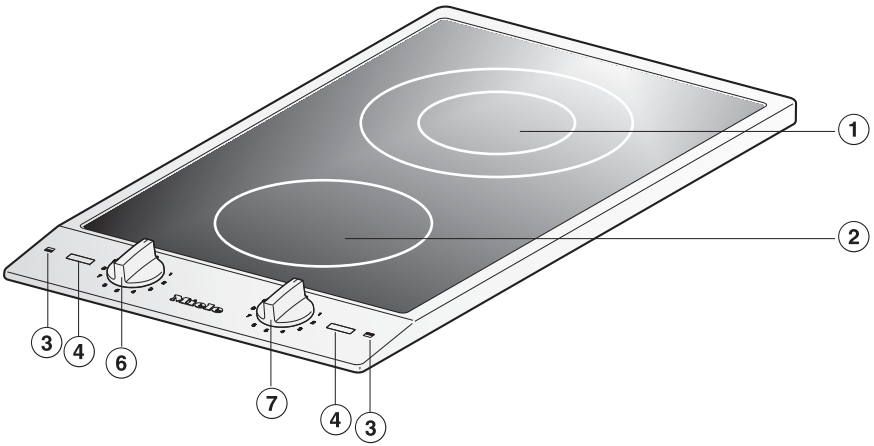
CS 1112



① Double circle zone
(∅ 100 mm / 180 mm,
rating: 700/1800 W)

② Single circle zone
(∅ 145 mm, rating: 1200 W)

③ Symbols to indicate which cooking zone the control is for

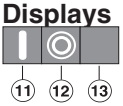
④ Displays

Controls:

⑥ front

⑦ rear

Displays

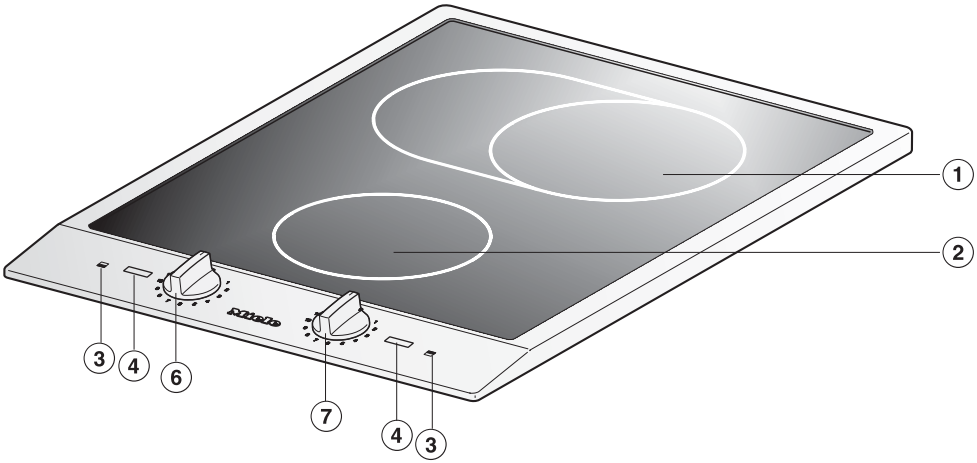


⑪ In-operation indicator

⑫ Symbol to indicate if the outer circle of the double zone is switched on

⑬ Residual heat indicator

CS 1122



① Extended cooking zone
(∅ 180 mm / 180 mm x 265 mm,
rating: 1500/2400 W)

② Single circle zone
(∅ 145 mm, rating: 1200 W)

③ Symbols to indicate which cooking zone the control is for

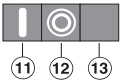
④ Displays

Controls:

⑥ front

⑦ rear

Displays

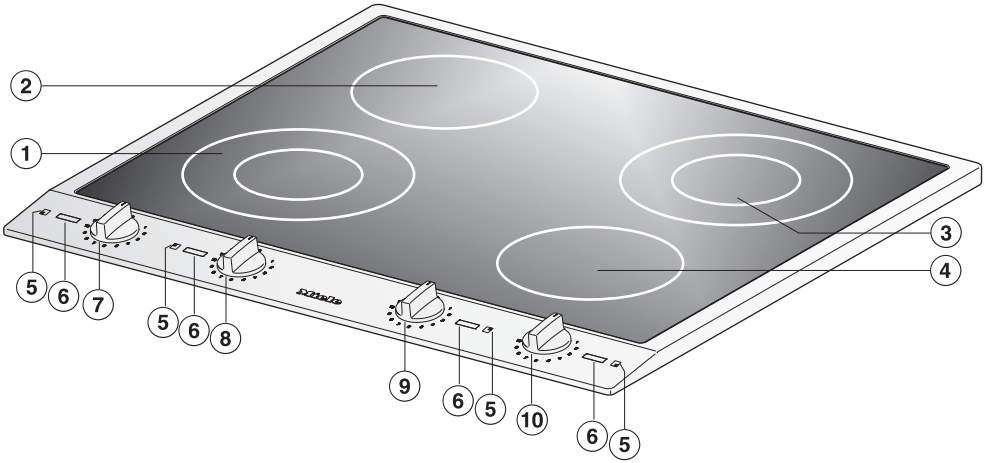


⑪ In-operation indicator

⑫ Symbol to indicate if the extended area of the rear zone is switched on

⑬ Residual heat indicator

CS 1134



① Double circle zone
(∅ 100 mm / 180 mm,
rating: 700/1800 W)

② Single circle zone
(∅ 145 mm, rating: 1200 W)

③ Double circle zone
(∅ 100 mm / 180 mm,
rating: 700/1800 W)

④ Single circle zone
(∅ 145 mm, rating: 1200 W)

⑤ Symbols to indicate which cooking zone the control is for

⑥ Displays

Controls:

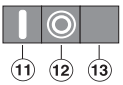
⑦ front left

⑧ rear left

⑨ rear right

⑩ front right

Displays



⑪ In-operation indicator

⑫ Symbol to indicate if the outer circle of a double zone is switched on

⑬ Residual heat indicator

This appliance complies with all current local and national safety requirements. Improper use can, however, present a risk of both personal injury and material damage.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This hob is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses.

▶ The hob is intended for domestic use only to cook food and keep it warm.
Any other use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ The hob is not intended for outdoor use.

▶ The hob can only be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

▶ The hob is not a toy! To prevent the risk of injury, do not let children play with the appliance or its controls.

▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.

▶ Children 8 years and older may use the hob only if they have been shown how to use it in a safe way and understand the hazards involved.

▶ The hob gets hot when in use and remains hot for quite a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the hob. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the hob for visible signs of damage. Do not install and use a damaged appliance. It could be dangerous.

▶ The electrical safety of the hob can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and regularly tested, and where there is any doubt, the household wiring system should be inspected by a qualified electrician.
Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the hob to the mains electricity supply, make sure that the data quoted on the data plate match the household mains supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

▶ For safety reasons, the hob may only be used after it has been built in.

▶ Do not open the casing of the hob.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations.
Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

▶ During installation, maintenance and repair work, the hob must be disconnected from the mains electricity supply.

▶ While the hob is under guarantee, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the guarantee is invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

▶ The hob is not intended for use with an external timer switch or a remote control system.

▶ Do not connect the hob to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ Do not use the hob if it is faulty, or if the ceramic surface is cracked, chipped or damaged in any way. Switch it off immediately, and disconnect it from the mains electricity supply. Danger of electric shock.

▶ The hob may be connected via a fused plug and switched socket. If you wish to connect it to a fused spur connection, or if the appliance is supplied without a plug, it must be installed and connected by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Miele cannot be held liable for damage caused by incorrect installation or connection.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings clean at all times. Any damage caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ The hob gets hot when in use and remains hot for quite a while after being switched off. There is a danger of burning until the residual heat indicators go out.

▶ Do not leave the hob unattended whilst it is in use. Pans that have boiled dry can cause damage to the ceramic surface for which Miele cannot be held liable. Boiling fat or oil could ignite and cause a fire.

▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not use the hob to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ Use heat-resistant pot holders or gloves when using the appliance. Do not let them get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

▶ Do not use the hob as a resting place for anything. When it is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the hob could also melt or catch fire.
Damp pan lids might adhere to the ceramic surface and be difficult to dislodge.
Switch the cooking zones off after use.

▶ Where several appliances are installed side by side
Do not place hot pots or pans on the cover strip as this can damage the seal.

▶ Do not cover the hob, e. g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if it is still warm.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.

▶ Do not heat up unopened tins of food on the hob, as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Do not use pots and pans on the hob with bases with pronounced edges or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.

▶ Aluminium pans or pans with an aluminium base can cause metallic, shiny marks to appear on the ceramic surface. These marks can be removed using a ceramic and stainless steel hob cleaner (see "Cleaning and care").

▶ Never heat an empty pan unless the manufacturer of the pan expressly states that you can do so. This could damage the appliance.

▶ Keep the hob clean. Grains of salt, sugar and sand (e.g. from cleaning vegetables) can cause scratches.

▶ Do not drop anything on the ceramic surface. Even a light object could cause damage in certain circumstances.

▶ To prevent the risk of spillages etc. burning on, remove any soiling as quickly as possible and ensure that pan bases are clean, dry and free of grease.

▶ Do not allow either solid or liquid sugar, or pieces of plastic or aluminium foil to get onto the cooking zones when they are hot. If this should occur, switch off the appliance, and carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot, using a shielded scraper blade.
Take care not to burn yourself.
If residues are allowed to cool before being removed, the ceramic surface would be susceptible to pitting or even cracking.
Clean the appliance once it has cooled down.

▶ When using an electrical appliance, e.g. a hand-held food blender, near the hob, ensure that the cable of the electrical appliance does not come into contact with the hot hob. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ If the hob is installed behind a kitchen furniture door, it may only be used with the furniture door open. Only close the door when the appliance is switched off and the residual heat indicators have gone out.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

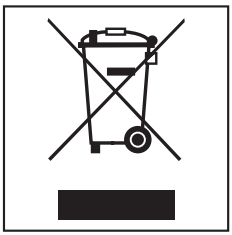
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service, data plate, guarantee" section of this booklet.

Cleaning for the first time

- Remove any protective wrapping and sticky labels.
- Before using for the first time, clean the appliance with a damp cloth only and then wipe dry.

Do not use washing up liquid to clean the ceramic surface as it can leave a blue sheen which may be difficult to remove.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.
The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

How the cooking zones work

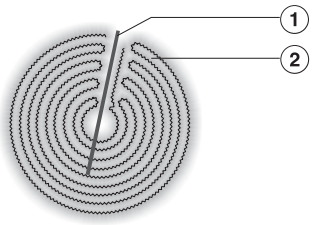
Single circle cooking zones have one heating element, whilst double circle cooking zones and extended zones have two. Depending on the model, the heating elements may be separated by an insulating ring. See illustrations.

Each cooking zone has overheating protection (a temperature limiter), which stops the ceramic surface from becoming too hot (see "Overheating protection").

When a power level is selected, the heat switches on and the element can be seen through the ceramic surface.

The temperature of the cooking zones depends on the power level selected, and is electronically regulated. This controls the "timing" of a cooking zone, switching the element on and off.

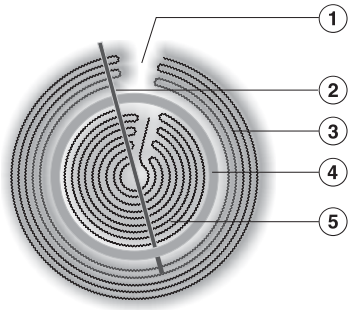
Single circle zone



① Overheating protection

② Heating element

Double circle zone



① Gap

② Overheating protection

③ Outer heating element

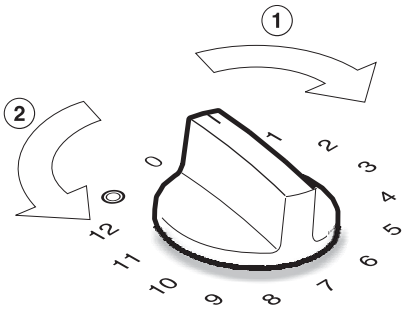
④ Insulating ring

⑤ Inner heating element

Switching on and off

A single circle zone is switched on and off by turning the control clockwise or anticlockwise.

A double circle zone or extended zone is switched **on** by turning the relevent control **clockwise** ①, and is switched **off** by turning the relevant control **anticlockwise** ② to "0".



Do not turn the control to "0" by turning it past ◎.

When using setting "12", ensure that the mark on the control is exactly positioned at the "12".

Switching on a double or extended area

Depending on the model of hob, the outer circle of a double circle zone or an extended cooking zone can be switched on to provide an extended cooking area when cooking with larger pans.

- Turn the control **clockwise** past "12" to the symbol ◎.
- Then turn the control **anticlockwise** to the required power level.

Switch the double or extended cooking zone off by turning the control back to the “0” position.

When the same cooking zone is switched on again, only the inner zone will switch on.

Residual heat indicator

When a cooking zone is switched on, the corresponding in-operation indicator lights up. Once the zone has reached a certain temperature, the **residual heat indicator** also lights up. The in-operation indicator goes out when the cooking zone is switched off. The residual heat indicator remains on until the cooking zone is cool enough to touch.

Do not touch or place any heat-sensitive objects on the cooking zones while the residual heat indicators are on. Danger of burning and fire.

Settings

Cooking process	Settings
Melting butter, chocolate etc. Dissolving gelatine Preparing yoghurt	1 - 2
Thickening sauces containing egg yolk and butter Warming small quantities of food/liquid Keeping warm food which sticks easily Cooking rice	1 - 3
Warming liquid and semi-solid foods Thickening sauces, e.g. Hollandaise Making porridge Preparing omelettes, lightly fried eggs Steaming fruit	3 - 5
Defrosting deep frozen food Steaming vegetables, fish Cooking dumplings, potatoes, pulses Cooking broths, pulse soups	4 - 6
Bringing to the boil and continued cooking of large quantities of food	7
Gentle braising (without overheating the fat) of meat, fish, vegetables, fried eggs etc.	8 - 9
Frying pancakes etc.	9 - 11
Boiling large quantities of water Bringing food to the boil	11 - 12
Symbol for switching on the outer zone of a double/extended cooking zone	◎

These settings, which are for approx. 4 servings, should only be taken as a guide. With deep pans, large quantities or when cooking without the lid on, a higher setting is needed. With smaller quantities select a lower setting.

Overheating protection

Each zone is equipped with overheating protection (internal temperature limiter). This switches off the heating elements in the cooking zone before the ceramic surface overheats. Once the ceramic surface has cooled down to a safe level, the heating will automatically switch back on again.

Overheating can be caused by:

– a cooking zone being switched on without a pan on it

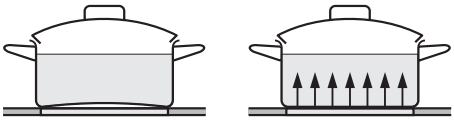
– heating up an empty pan

– the base of a pan not sitting evenly on the cooking zone

– the pan not conducting heat properly.

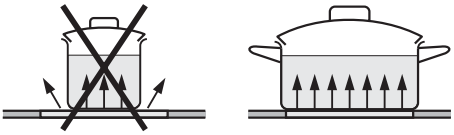
You can tell that the overheating protection has activated because the heating switches on and off even when the highest setting is selected.

– Pans made from any material can be used on a ceramic hob.
– However, the best pans are those with a thick base which is very slightly concave when cold. When heated, the base flattens to rest evenly on the hob, optimising the conduction of the heat.



Cold Hot

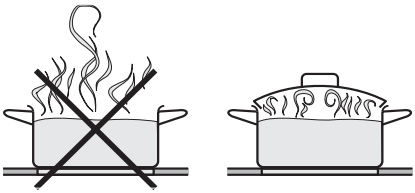
– Pans made of glass, ceramic or stoneware are less suitable, as they do not conduct the heat so well.
– Do not use pots and pans on the ceramic hob with bases with pronounced edges or or ridges, e.g. cast iron pans. These could scratch or scour the hob surface permanently.
– Lift pans into position on the hob. Sliding them into place will cause scuffs and scratches.
– Check that the diameter of the pan base is wide enough for the cooking zone so that heat is not lost unnecessarily. Please note that the maximum diameter quoted by manufacturers often refers to the diameter of the top rim of the pot or pan. The diameter of the base (generally smaller) is more important.



Too small Suitable

Tips on saving energy

– Use a lid whenever possible to minimise heat loss.



Uncovered Covered

– Select a smaller pan when cooking small quantities. A small pan on a small cooking zone uses less energy than a large, partially filled pan on a large cooking zone.

– Use as little water as possible to cook with.

– Reduce the power setting once the water has come to the boil or the oil is hot enough to fry in.

– When cooking for a long time, switch the cooking zone off about 5 to 10 minutes before the end of the cooking time. In this way, use is made of the residual heat.

– Cooking times are greatly reduced when using a pressure cooker.

Miele offer a range of branded cleaning and conditioning agents for your hob. See "Optional accessories".

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

The appliance should be cleaned after each use. Let it cool down to room temperature before cleaning.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

To avoid damaging the surface of your appliance, do not use:

- washing-up liquid
- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp pointed objects (these can damage the seal between the frame and the worktop).

Ceramic surface

Do not use washing-up liquid to clean the ceramic surface.
Washing-up liquid will not remove all soiling and deposits. It will form an invisible coating which will cause permanent discolouration of the ceramic surface.
Clean the hob regularly with a suitable ceramic hob cleaning agent.

Wipe all coarse soiling off using a damp cloth. Stubborn soiling may need to be removed with a shielded scraper blade.

Then clean the hob with Miele ceramic and stainless steel hob cleaning agent (see "Optional accessories") applied with kitchen paper or a clean cloth. Do not apply cleaning agent whilst the appliance is still hot, as this could result in marking. Please follow the manufacturer's instructions.

Finally, wipe the hob with a damp cloth, then polish with a soft, dry cloth. Ensure that all cleaning agent residues are removed. Residues can burn onto the appliance the next time it is used, and cause damage to the ceramic surface.

Spots caused by limescale, water and aluminium residues (spots with a metallic appearance) can be removed using Miele's ceramic and stainless steel hob cleaning agent.

Should any **sugar, plastic or aluminium foil** spill or fall onto a hot cooking zone while it is in use, first switch off the appliance. Then carefully scrape off all the sugar, plastic or aluminium residues from the hob whilst they are still hot using a shielded scraper blade. Take care not to burn yourself.
Allow the appliance to cool down, and then clean as described above.

Stainless steel

The ceramic and stainless steel hob cleaning agent is suitable for cleaning stainless steel surfaces (see "Optional accessories").
To help prevent re-soiling, we recommend a stainless steel conditioner (see "Optional accessories").
Apply sparingly with a soft cloth.

Do not use the ceramic and stainless steel hob cleaning agent on **printed** surfaces. This would rub off the print. These areas should be only cleaned with an E-Cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge.

⚠ Installation work and repairs to electrical appliances must only be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if...

... after switching on, the appliance does not heat up

Check whether the mains fuse has tripped. If it has, contact a qualified electrician or Miele.

... the heating switches on and off at the highest setting on one of the cooking zones

The overheating protection mechanism has been triggered (see "Overheating protection").

... it is taking too long for the contents of the pan to come to the boil

– Check that the mark on the control is exactly positioned at the "12". The appliance operates at a lower power level when the control is positioned between the "12" and the "0".

– You can test the power level of the cooking zone (see "To test the power level").

To test the power level

You can test the power level of a cooking zone by measuring how long it takes to bring a specific amount of water to the boil.

The pan (and lid) must be stainless steel or enamel. The diameter of the pan must match the cooking zone, and be flat-bottomed or slightly concave.

- Take a note of the diameter and wattage of the cooking zone to be tested (see "Guide to the appliance").
- Fill the pan with the quantity of water given in the table. The temperature of the water should be approx. 20°C.
- Place the pan with its lid on the cooking zone.
- Switch on the cooking zone at the highest setting.
- Note the time it takes for the water to boil.

The power level for the cooking zone is fine if the water boils within the time given in the table.

The time can vary if:
- there are fluctuations in the main electricity supply,
- very cold water is used,
- an unsuitable pan is used,
- the pan is not covered.

Cooking zone ∅ in cm	Rating in watts for 230 V	Quantity of water in litres	Duration* in minutes
10.0	600 / 700	0.5	11.0
12.0	700 / 750	1.0	13.0
14.5	1000 / 1100	1.0	9.0
14.5	1200	1.0	8.5
14.5	1350	1.0	8.0
17.0	1500	1.5	9.5
18.0	1250	1.5	11.0
18.0	1700 / 1800	1.5	9.0
21.0	2000	2.0	10.5
21.0	2200 / 2300	2.0	9.5
23.0	2500	2.0	9.0

* Max. duration under unfavourable conditions

Optional accessories

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These can be ordered online at:

or from Miele (see back cover for contact details)

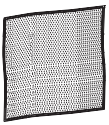
Ceramic and stainless steel hob cleaner 250 ml

Removes heavy soiling, limescale deposits and light discolouration

Stainless steel conditioning agent 250 ml

Removes water marks, flecks and fingerprints.
Helps prevent re-soiling.

E-cloth (microfibre cloth)



Removes fingerprints and light soiling.

General

To avoid the risk of damaging the hob fit the wall units and extractor hood before installing it.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ The hob may only be installed above a Miele oven if the worktop is at least 40 mm thick.

▶ Observe carefully the safety distances given on the following pages.

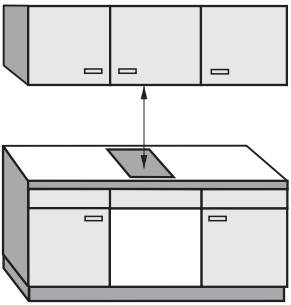
▶ After installation, ensure that the connection cable is without hindrance and that there is no mechanical obstruction which could damage it, such as a drawer.

▶ This appliance must not be installed over a dishwasher, washing machine, tumble dryer, refrigerator or freezer. The high temperatures radiated by the hob could damage the appliance below.

All dimensions in this instruction booklet are given in mm.

Safety instructions for installation

Safety distance above the appliance



A minimum safety distance must be maintained between the appliance and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the appliance below.

When two or more appliances are installed together below a cooker hood, e.g. a gas wok and a ceramic hob, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Safety distances to the sides of the hob

Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the built-in appliance (see illustrations).

Due to the high temperatures radiated by the appliance, it is essential that a minimum distance of **50 mm** is maintained between the worktop cut-out and the back wall.

The following minimum distance ① between the worktop cut-out and a wall or tall unit to the right or left of it must be maintained:

40 mm for CS 1212 / CS 1212-1
CS 1221 / CS 1221-1
CS 1222
CS 1223
CS 1234 / CS 1234-1

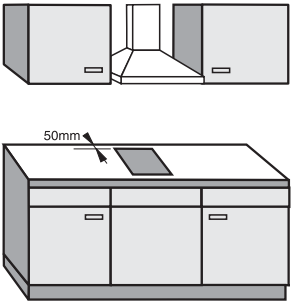
50 mm for CS 1112
CS 1122
CS 1134
CS 1326
CS 1327
CS 1411

100 mm for CS 1012 / CS 1012-1

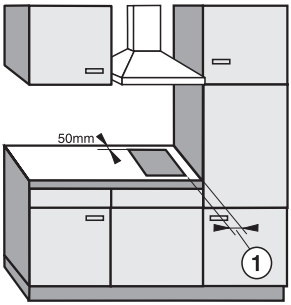
150 mm for CS 1421
CS 1312
CS 1322

200 mm for CS 1034 / CS 1034-1

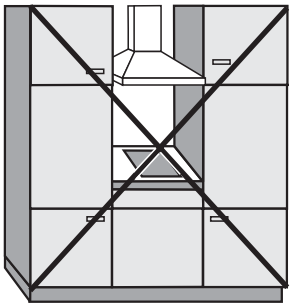
250 mm for CS 1011
CS 1021.



Recommended



Not recommended



Not allowed

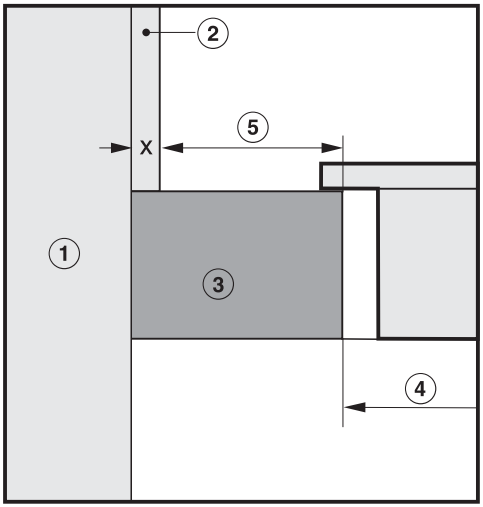
Safety instructions for installation

Safety distance when installing the appliance near a wall with additional niche cladding

A minimum safety distance must be maintained between the worktop cut-out and any niche cladding to protect it from heat damage.

If the niche cladding is made from a **combustible material** (e. g. wood) a minimum safety distance ⑤ of 50 mm must be maintained between the cut-out and the cladding.

If the niche cladding is made from a **non-combustible material** (e. g. metal, natural stone, ceramic tiles) a minimum safety distance ⑤ of 50 mm less the thickness of the cladding must be maintained between the cut-out and the cladding.
Example: 15 mm niche cladding
50 mm - 15 mm = minimum safety distance of 35 mm



① Masonry

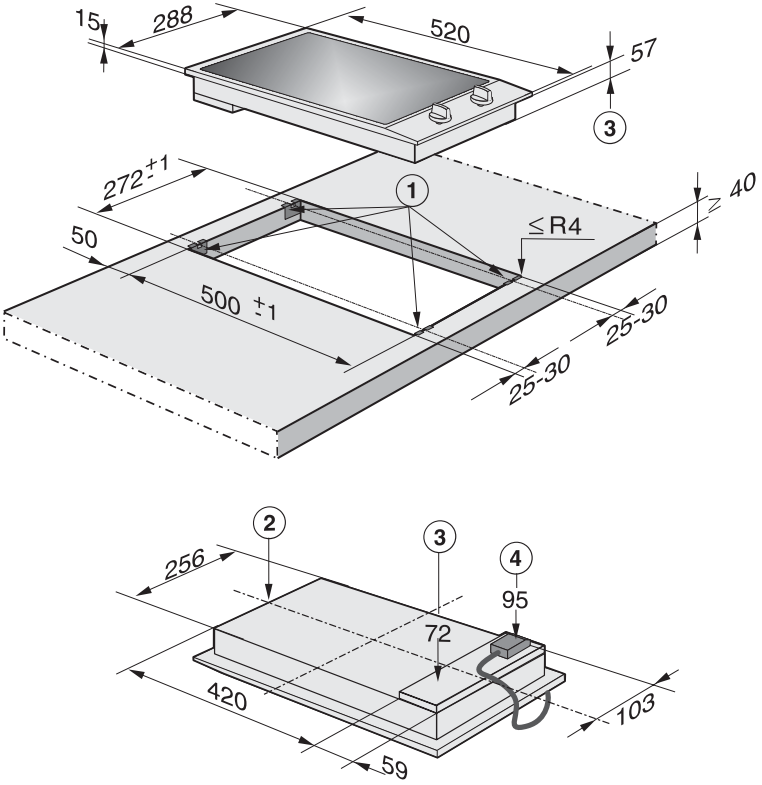
② Niche cladding
Dimension x = thickness of niche cladding material

③ Worktop

④ Worktop cut-out

⑤ Minimum safety distance
for **combustible** materials is 50 mm
for **non-combustible** materials is 50 mm less dimension x

CS 1112



① Spring clamps

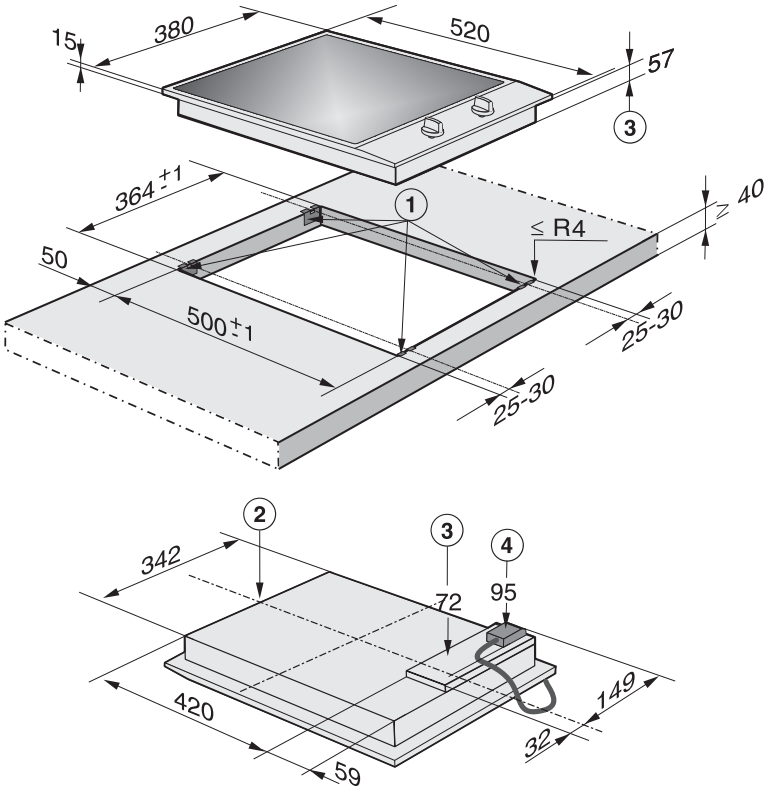
② Front

③ Casing depth

④ Casing depth including mains connection box with mains connection cable, L = 1440 mm

Appliance and building-in dimensions

CS 1122



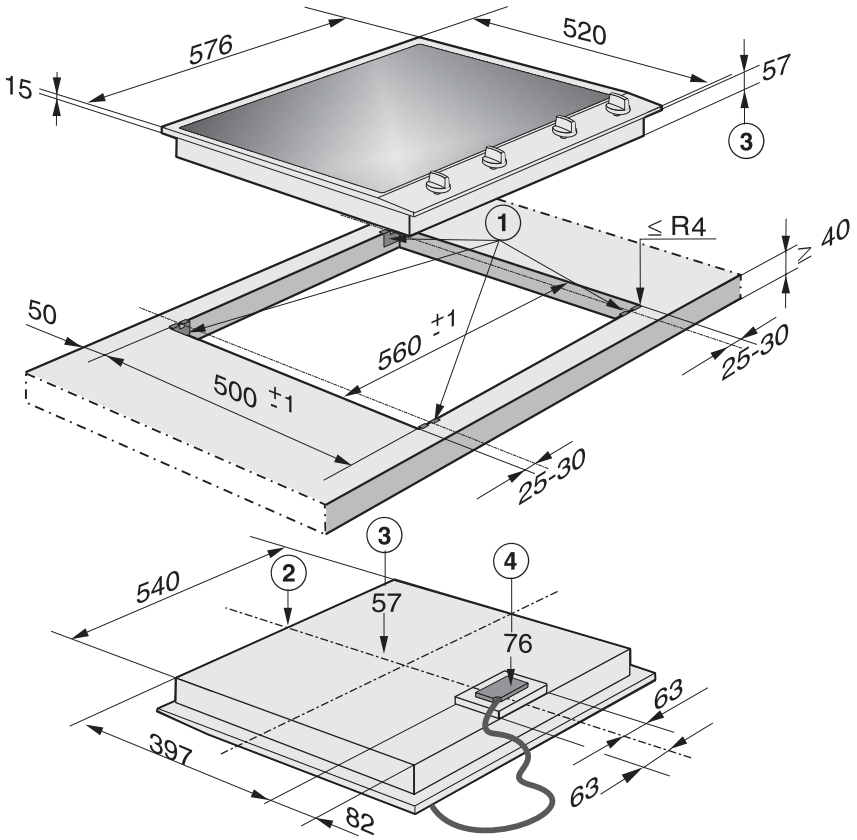
① Spring clamps

② Front

③ Casing depth

④ Casing depth including mains connection box with mains connection cable, L = 1440 mm

CS 1134



① Spring clamps

② Front

③ Casing depth

④ Casing depth including mains connection box with mains connection cable, L = 2000 mm

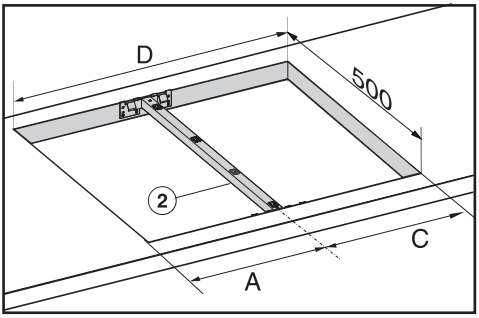
Preparing the worktop

- Make the worktop cut-out for one or more appliances in accordance with the building-in diagrams.
  Remember to maintain a **minimum safety distance** from the **back wall**, as well as from any **tall unit or side wall** to the right or left of the appliance(s).
  See "Safety instructions for installation".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.

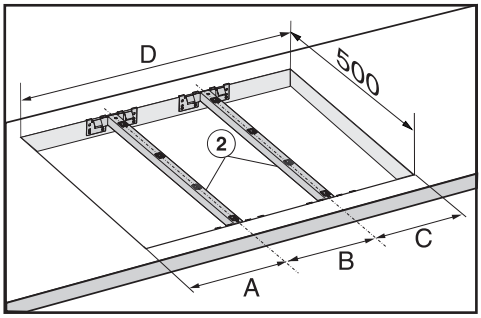
If, during installation, you find that the seals on the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

When installing two or more appliances next to each other a spacer bar ② must be used between each one.
See "Fixing the spring clamps and spacer bars".

Worktop cut-out - two appliances



Worktop cut-out - three appliances

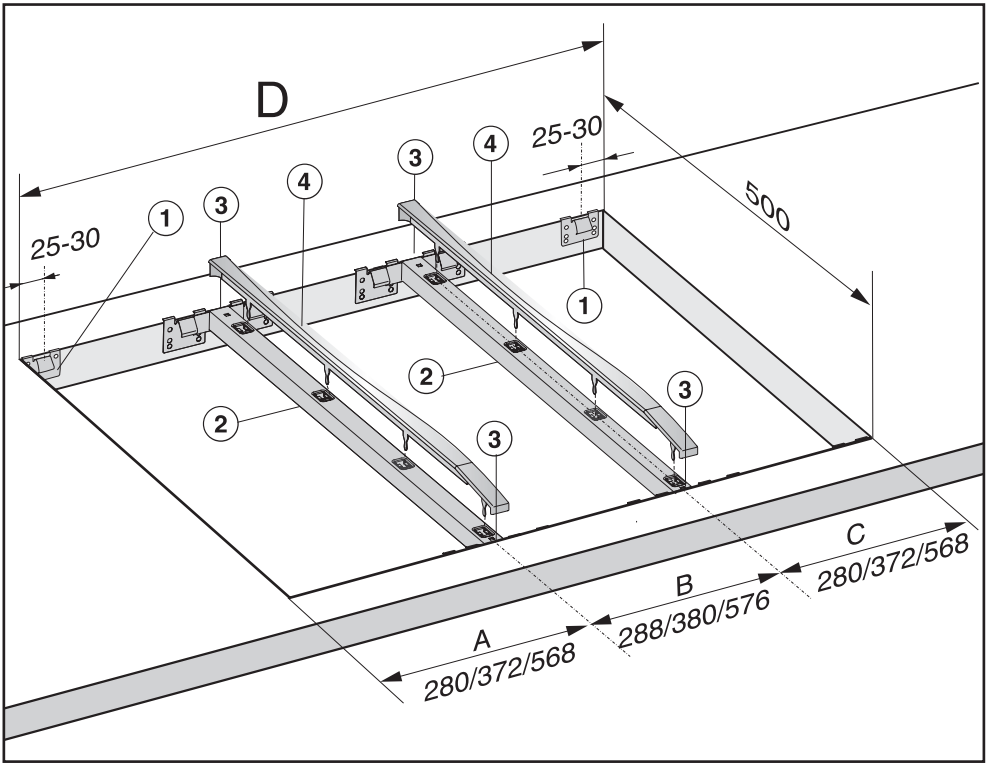


To calculate the cut-out width (D) required:

Add up the widths of each appliance (e.g. 288 mm, 380 mm) and subtract 16 mm from this figure

Number of appliances	Appliance width in mm	Worktop cut-out in mm
1	288	288 - 16 = **272**
2	288, 288	288 + 288 - 16 = **560**
2	288, 380	288 + 380 - 16 = **652**
3	288, 288, 288	288 + 288 + 288 - 16 = **848**
3	288, 288, 380	288 + 288 + 380 - 16 = **940**

Installation of several appliances



① Spring clamps

② Spacer bars

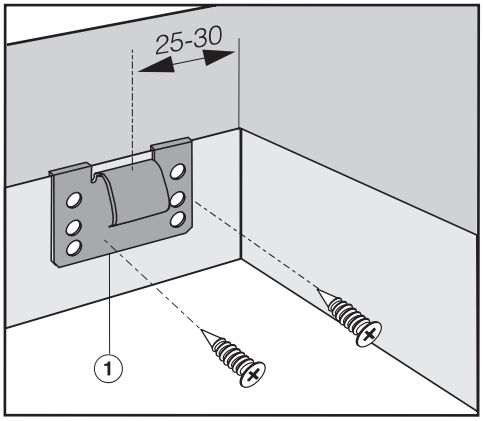
③ Gaps between spacer bars and worktop

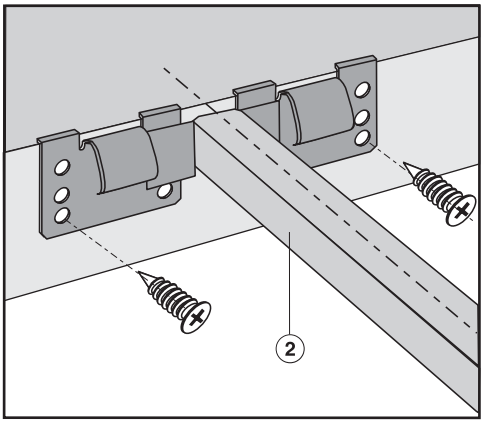
④ Cover strips

The illustration shows a worktop cut-out with spring clamps ① and spacer bars ② for 3 appliances.

An additional spacer bar is required for each additional appliance. The position for securing each additional spacer bar will depend on the width of appliance **B** (288 mm / 380 mm / 576 mm).

Wooden worktops



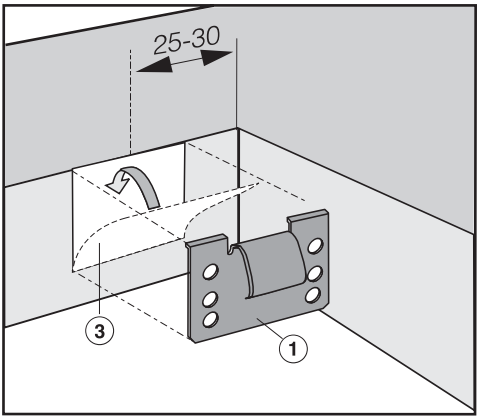


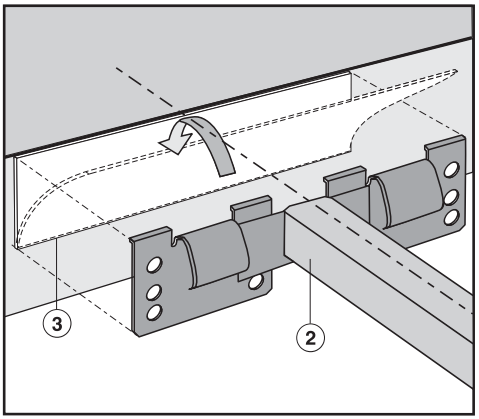
- Position the spring clamps supplied ① and spacer bars ② on the top edge of the cut-out in the positions marked.
- Secure the spring clamps and spacer bars with the 3.5 x 25 mm screws supplied.

Fixing the spring clamps and spacer bars

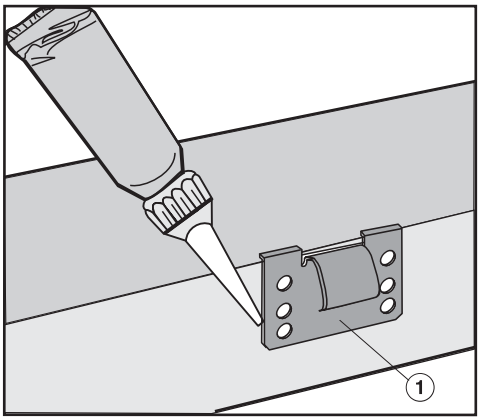
Granite and marble worktops

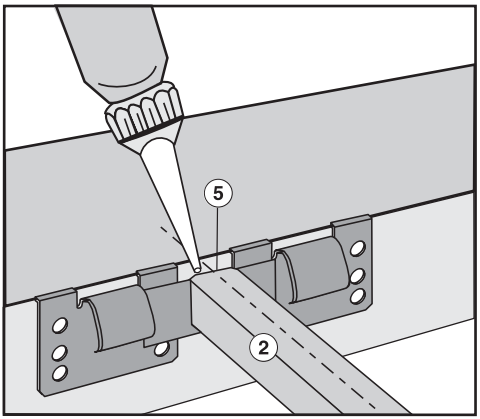
The screws are not required for granite or marble worktops.





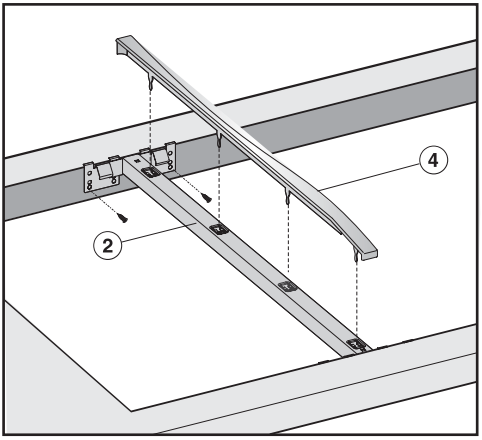
- Position and secure the spring clamps ① and spacer bars ② using strong, double-sided adhesive tape ③.





- Apply silcone to the side edges and the lower edges of spring clamps ① and spacer bars ②.
- Then fill gap ⑤ between the spacer bars and the worktop with silicone.

- Feed the connection cable down through the cut-out.
- Starting at the front, position the appliance in the worktop cut-out.
- Using both hands, press down evenly on the sides of the appliance until it clicks into position. When doing this make sure that the seal under the appliance sits flush with the worktop on all sides. This is important to ensure an effective seal all round. **Do not use sealant.**
- Push the appliance to the side until the holes in the spacer bar can be seen.

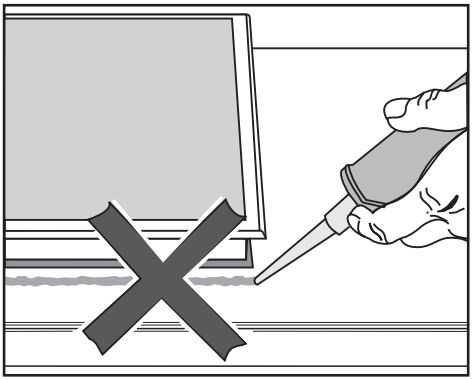


- Fit the cover strip ④ into the holes in the spacer bar ②.
- Starting at the front, position the next appliance in the worktop cut-out.
- Connect the appliance(s) to the mains (see "Electrical connection").
- Check that the appliance(s) work(s).

Once installed, the appliance can only be removed using a special tool. It can also be pushed up out of the cut-out from below. It must be pushed up from the back first.

General installation tips

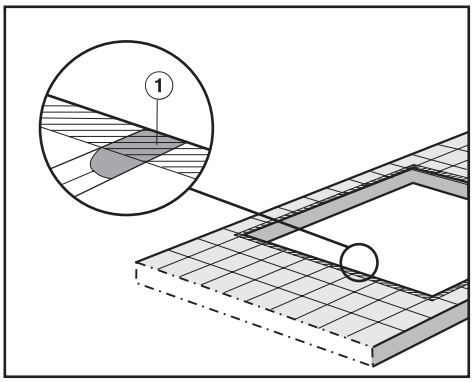
Seal between the appliance and the worktop



The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

The appliance must not be sealed with sealant (e.g. silicone).
This could result in damage to the appliance or the worktop if it ever needs to be removed for servicing.

Tiled worktop



Grout lines ① and the hatched area underneath the surface of the appliance must be smooth and even. If they are not, the appliance will not sit flush with the worktop and the sealing strip underneath the top part of the appliance will not provide a good seal between the appliance and the worktop.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a fused plug and switched socket or a double pole fused spur connection unit, or a suitable isolator (as appropriate) which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Electrical connection

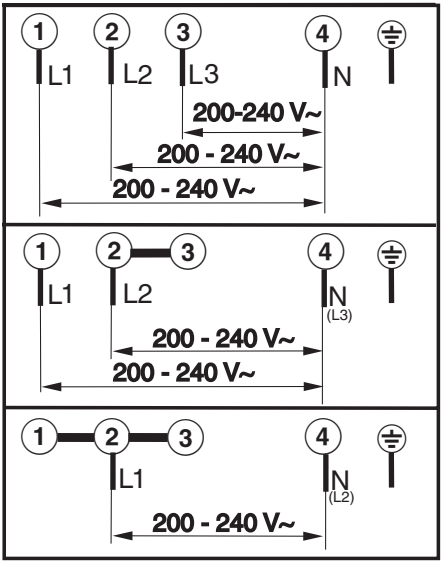
Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is present and tested regularly and if there is any doubt the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Wiring diagram

CS 1134



After sales service, data plate, guarantee

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Service Department (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance which are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk

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